

RW Winery Range Cabernet Sauvignon Shiraz 2015

An elegant rich blend with sumptuous blackberry fruits shielding the Shiraz spice. Juicy with intense ripe plum fruit and well-balanced wood integration all around.

Enjoy this wine now with roast beef, guinea fowl, roast chicken, stews, lamb, venison, pasta and steak. Serving Temp: 12° - 14°C. Allergens: Contains Sulphites, Egg.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 49% Shiraz

winery : Robertson Winery

winemaker : Thys Loubser

wine of origin : Robertson

analysis : alc : 14.03 % vol rs : 4.0 g/l pH : 3.62 ta : 5.55 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing :

3 - 4 years

in the vineyard :

Both the Cabernet Sauvignon and Shiraz berries for this blend were already selected in the vineyard. The Cabernet Sauvignon vineyards grow in lime rich karoo soils, as well as in well weathered shale soils in the foothills of the Langeberg Mountains. The Shiraz vineyards are grown in lime rich karoo soils where regulated deficit irrigation is being used to control vine vigour and berry size. With both these varieties the crop level is controlled by canopy management actions, like shoot thinning and "green harvest", if necessary.

about the harvest:

Both Shiraz and Cabernet Sauvignon grapes were harvested at full ripeness between 24,5° - 26,5°B from a selection of vineyards.

Yield (ton/ha) 10 tons

in the cellar :

Cold soaking on the Cabernet happened for two days prior to fermentation to ensure optimum colour and flavour extraction. Fermentation happened in temperature controlled stainless steel tanks. The Cabernet Sauvignon was matured on French Oak for 6- 8 months and 30% of the Shiraz was matured on American Oak for 8 months prior to blending.

Robertson Winery

Robertson

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